



KRACHER Collection 2010  
Trockenbeerenauslese N°11  
>>Zwischen den Seen<<

GRAPE VARIETY	100% Welschriesling
RESIDUAL SUGAR	351 g/l
ACIDITY	13 g/l
ALCOHOL	6 %vol
VINIFICATION	Fermented and matured in stainless steel for a period of 20 months.
TASTING NOTES	Rich golden-yellow tone. Intense aromas of herbed spice, a touch of smoke over nougat, subtle fig, apricot and honey. The palate is luscious and succulent with fruit-driven flavors of orange; intense and elegant, with complexity and concentration of fruit. Despite the spectrum of the technical data, the wine is exceptionally harmonious, with long development potential.
OUR RECOMMENDATION	Instead of dessert, Meditating wine, Somlo Nockerl dumplings
ENJOY BEST AT	10-12° C
Wine Spectator	93/100
Wine Enthusiast	96/100
Falstaff	97/100
Vinaria	18,7/20
A la Carte	96/100